
	Finished Product Specification	
	Product Code	BA16050
	Product Name	Black Witch Hat Sprinkles NVC
	Legal Description	Sugar Sprinkles
	Medium	Sugar Sprinkles
	Specification Date	12/10/2019

RSPO Certification	Mass Balance
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate (MB)	BMT-RSPO-000776

SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
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TECHNICAL	technical@bakeart.co.uk



Product Dimensions: H:mm L:6mm B:5mm D:mm
Case size - 5000 kg

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	12/10/2019	L.Lisle	

Full recipe			
Ingredient Name	Function	%	Country Of Origin
Sugar Derived from:BeetSugar Beet	Base	68.27285	Belgium, The Netherlands, United Kingdom,
Rice Flour Derived from:Rice	Base	5.92	Australia, Brazil, Cambodia, Egypt, Guyana, India, Kazakhstan, Myanmar, Paraguay, Portugal, Puerto Rico, Russian Federation, Spain, Thailand, Turkey,
Vegetable Oil Derived from:SunflowerPalm Oil	Base	4.95243	United Kingdom,
Glucose syrup Derived from:Wheat (not declarable)	Base	4.52907	France,
Water Derived from:local source	Base	2.76619	United Kingdom,
E163 Anthocyanins Derived from:Red Cabbage	Colours	2.3739	China,
Vegetable fat (palm kernel, palm oil) Derived from:palm kernel, palm	Base	1.74195	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert sugar syrup Derived from:Beet	Base	1.39356	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom,
Cocoa Cake Derived from:Theobroma Cocoa	Base	1.3904	Ecuador, Ghana, Indonesia, Ivory Coast, Malaysia, Nigeria,
E202 Potassium sorbate Derived from:Chemical	Preservatives	1.19256	China,
Maltodextrin Derived from:Potato	Base	1.18695	Belgium, The Netherlands,
Maltodextrin Derived from:plantmaize &/or potato	Carriers	0.72891	France,

E341 (iii) Tricalcium phosphate Derived from:Calcium	Anti-caking agent	0.65205	Germany,
E414 Gum arabic Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	0.52259	Austria, Belgium, Sudan,
E415 Xanthan gum Derived from:Fermentation with Xanthomonas campestris	Thickeners	0.52259	Austria,
E415 Xanthan gum Derived from:Xanthomonas Campestris	Stabilisers	0.49	China,
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	0.43735	France,
E422 Glycerol Derived from:Rapeseed	Humectant	0.34839	Germany,
E471 Mono- and diglycerides of fatty acids Derived from:Palm	Emulsifier	0.34839	Denmark,
E1450 Starch sodium octenyl succinate Derived from:Plant	Carriers	0.14578	United States,
E160a Carotenes Derived from:Algal	Colours	<0.1%	Australia,
E330 Citric acid Derived from:maize or molasse (beet or cane)	Acidity Regulator	<0.1%	Austria, Belarus, Belgium, Belize, Czech Republic, Egypt, El Salvador, Ethiopia, France, Germany, Hungary, India, Indonesia, Mexico, Poland, Romania, Russian Federation, Slovakia, The Netherlands,
E307 Alpha-tocopherol Derived from:Sunflower Oil	Antioxidants	<0.1%	Belgium,
E300 Ascorbic acid Derived from:Fruit/ Vegetable	Antioxidants	<0.1%	China,

Ingredients Declaration

Ingredients: Sugar, Rice Flour, Glucose syrup, Colours: Anthocyanin, Beetroot, Carotenes; Vegetable fat (palm kernel, palm oil), Invert sugar syrup, Cocoa Cake, Thickeners: Gum arabic, Xanthan gum; Stabilisers: Xanthan gum; Humectant: Glycerol; Emulsifier: Mono- and diglycerides of fatty acids; Acidity Regulator: Citric acid.

Allergy Information			
Peanuts	-	Sesame	-
Fish	-	Eggs	-
Soya	-	Milk	-
Lupin	-	Nuts	+/-
Celery	-	Mustard	-
Crustaceans	-	Molluscs	-
Cereals	-	Sulphur Dioxide	

+ Product contains, +/- Product may contain, - Does not contain

Allergen Statement
Whilst this product is free from Allergens, this production site handles Soya, an ingredient supplier also handles Nuts (Almond). Allergens have been assessed as being a low cross-contamination risk therefore we cannot guarantee that the product is Allergen free.

Product Shelf Life:	
Maximum Life from date of manufacture: in months	12
Minimum Shelf Life on Delivery: in months	9
Shelf Life Once Opened: in months	3

Nutritional Information	
Energy KJ	1635.2
Energy Kcal	385.9
Fat	7.0
Fat (Saturated)	1.1
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	80.3
Sugars	70.5
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.7
<i>Sodium</i>	0.0
Salt	0.0
<i>Fibre</i>	0.0
<i>Moisture</i>	0.0
<i>Ash</i>	0.0

Finished Product Microbiological Standards					
MICROORGANISM	TYPICAL	MAXIMUM	UNITS	METHOD	FREQUENCY
TVC	<10(4)	50,000	cfu/g	External lab	annual
Enterobacteriaceae	<10(2)	100	cfu/g	External lab	annual
E.Coli	<10	<10	cfu/g	External lab	annual
Yeast	<10(3)	1000	cfu/g	External lab	annual
Staphylococcus	<20	100	cfu/g	External lab	annual
Salmonella species	Not detected	Not detected	/25g	External lab	annual

Recommended Storage Conditions

Ambient storage in cool (15 - 20°C) dry conditions, protected from light and strong odours.

The natural colours used in this product are highly sensitive to light and temperature; the colour will change where variations to recommended storage conditions occur.

The natural colours used in this product are highly sensitive to pH; the colour will change where pH is < 5.5.

Packaging

Component	Material	Size	Guage	No Per Pack	Weight	Qty per pack	Total weight per pack
Blue plastic bags	Polythene	419 x 686mm			31.4g	2	62.8g
Sprinkle Box	Cardboard	325 x 225 x 135mm				1	0g

Cocoa Declaration

No statement selected

Tariff Code

17049099

QUALITY AND FOOD SAFETY

Due to the manufacturing process, the natural colours used in these products, may vary slightly from batch to batch and show slight variation over time.

It is the Customers responsibility to ensure that this product is suitable for their intended purpose.

All details of the product and specification will remain the property of BakeArt Ltd. Neither party is empowered to disclose any details to a third party or make any changes to the specification without agreement in writing from BakeArt or the supplier as appropriate.

We hereby warrant as follows: -

1. That all food (as defined by the Food Safety Act 1990 and/or any regulations made thereunder) which is supplied to you by us from time to time whether directly or indirectly complies at the date of delivery in all respects with the said Act and/or regulations made thereunder and all other United Kingdom legislation and regulations relating to the supply or sale of food, and
2. That all food which is supplied to you by us is free from the prohibited additives as listed within the BakeArt Additives Policy, and
3. (Without prejudice to the generality of the foregoing) that all such food so supplied by us has not prior to delivery been rendered injurious to health and at delivery complies with food safety requirements and is at delivery of the nature, substance and quality described and is not at delivery described whether by means of a label or otherwise or presented in such a way so as to be false or misleading as to the nature or substance or quality of the food, and
4. That we have carried out in relation to all such food so supplied by us such checks as a major prudent manufacturer would reasonably have carried out to comply with all the aforementioned legislation and regulations and we hereby declare that it is in all the circumstances reasonable for you to rely on those checks, and
5. That all our premises, equipment, machinery and other apparatus of whatever nature used in connection with the manufacture, storage, supply and sale of food comply with the standards of cleanliness and hygiene prescribed by the said Act and/or regulations made thereunder.

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